

SOUTHERN AGRICULTURAL.

Mississippi Truck Farming.

It is with a feeling of grateful pride we note the progress of horticulture at Crystal Springs, Miss., as it was predicted that trucking would "boom for a season, then go under."

Where the trucker has a liking for his work, gives it his attention, watches the market, studies packing, etc., etc., he is not going to fail. He realizes profit and pleasure from his beans, peas, radishes, tomatoes and other products.

These speckled so that more than half the beans were lost. There all ways is a risk in raising early vegetables. This spring our radishes were frozen and would look like icicles when thrown on the Chicago market.

These, however, need be the cry no longer, for other facilities are open to us now and we are shipping carloads of tomatoes to Boston, to Buffalo, to Pittsburgh, to Cincinnati, to New York and other cities.

Our canning factory is doing good work, and we have many reasons to be thankful for this new industry. It is a grand work in that it gives employment to many who otherwise were entirely dependent, and encourages our boys to become practical, helpful citizens.

Twenty Useful Hints. The following hints should be posted in every poultry house: 1. When chicks droop, and appear sick without cause, especially in summer, look for lice, not the little red mites but the large gray body lice, on the heads and necks.

2. If you find them, use a few drops of grease of any kind. A teaspoonful of pennyroyal to a cup of lard is excellent. 3. Look under the wings for the red lice, but use only a few drops of the lard.

4. Never grease the bodies of chicks unless lightly, as grease will often kill them. 5. Never use kerosene on chicks, unless it be a teaspoonful of kerosene to a teaspoon of lard, as it is irritating.

FACTS FOR FARMERS.

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It is a matter of economy, as well as mercy, to properly mate horses that have to work side by side through the sieve of hard work during the spring and summer.

The farmer who thinks that to make money he must go where land is cheaper should consider well if he would not make more money by making the land he has deeper and richer.

All young animals are more easily stunted while they are dependent upon milk as their principal food than at any other time, and for this reason considerable care should be exercised to see that a steady growth is maintained.

A stunted animal is not desirable, to say the least.—One method to cure a balky horse is to take him from the wagon and whirl him rapidly around until he is giddy.

It requires two men to do this, one at the horse's tail. Do not let him out. Hold him to the smallest possible circle. One dose will often cure him.

Two doses are final with the worst horse that ever refused to stir.—A writer in one of the English papers claims that the practice of ringing swine is one of the principal causes of the production of disproportionately fat pork, and that an indulgence of the animal in its natural desire for digging and rooting is "highly beneficial to the proper development of the sinews, which is very essential in the produce of lean or streaky meat, now so much desired."

One advantage in keeping the egg loose is that when a shower comes, no matter how hard, the water does not run off, but goes down into the soil, whereas if the surface of the soil be hard some of the water will run off during a heavy shower. Hence cultivation is only partly protective of the plants during a dry season, but enables the soil to absorb a larger proportion of water when rain falls.

Damp floors are an evil in any dairy, as damp always tends very much to the development and increase of organic germs; these germs floating in the air by thousands, although invisible to the naked eye, attack the milk directly it is brought in, and finding in it such a suitable medium for development, cause the sourness, fermentation and putrefaction.—Dairy World.

All varieties of beets may be readily and safely transplanted when young, if moist weather can be secured in which to do this work. If the plants are of large size a few of the lower ones should be removed, and the soil pressed firmly about the roots when placed in their new position. It frequently happens that the plants come up very unevenly in the row, but all vacancies may be filled by transplanting.

AGRICULTURAL LABOR. The Wages It Commands in the Different Parts of the Union. A recent investigation of wages of farm labor by the Department of Agriculture presents some very interesting facts. The last previous investigation was made three years ago. Since that time, it appears, the changes have been very slight, though local differences occur.

According to the report the average rate per month, where the laborer boards himself, is a few cents lower in the Middle and Western States and in California, and a very little higher in the South and New England. The highest wages were paid in 1866, the rate being \$28.91 per month. Three years later the monthly rate of wages in the North and West was \$27.01. By the year 1875 it had been reduced to \$23.60, and in 1879 it was \$20.28 per month. In 1882 it had increased to \$23.63, but three years later it had fallen to \$22.26, and for the present year the rate of wages per month is \$22.22.

In the Eastern States in 1866 higher wages were paid than in any other section of the country except California. In that year farm laborers in New England were paid \$33.33 per month, and in California \$35.75. In 1869, in the Eastern or New England States, the wages had fallen to \$32.08, and six years later a reduction to \$28.96 was noted. In 1879 the lowest point was reached; farm laborers were receiving only \$20.21 per month. In 1882 it increased to \$26.61, but had fallen three years later to \$25.30, and this year is \$23.06.

Higher wages have always been paid in California than in any other section of the country, notwithstanding the competition of "cheap Chinese labor." In 1866 farm laborers in California received \$35.75 per month. The highest point was reached in 1869, when \$46.38 was paid. In 1875 the rate was \$44.50; four years later it was \$41; in 1882 it was \$38.25; in 1885 it had increased only fifty cents, and this year it is only \$38.08.

In the Middle States the rate in 1866 was \$30.07, or but little more than the rate paid in the Western States. In 1869 it was \$28.02, in 1875 it was \$26.02, and in 1879 it was only \$19.69. Until 1882 an increase was noted, the rate of wages that year being \$22.24. A further increase occurred in 1885, farm laborers then receiving \$23.19. This year the rate is only \$23.11, or eight cents lower than it was three years ago.

In the Southern States the rate of wages paid for farm labor is lower than in any other section of the country. This has always been the case. Before the abolition of slavery there was virtually no wages paid for farm labor. It was only after the war that farm labor commanded a price. In 1866 the rate of wages was \$16 per month. It increased to \$17.21 in 1869, but had fallen to \$16.22 in 1875, and reached the lowest point, \$13.31, in 1879. An increase to \$15.30 was noted in 1882, and during the three years that followed, a further decline to \$14.27 occurred. The present rate of wages in the South is \$14.54 per month.—Troy (N. Y.) Times.

USEFUL AND SUGGESTIVE.

Borax in the rinsing water is good for whitening garments that have become yellow by lying away.—Among vegetables peas, beans and lentiles hold a front rank as supplying real food to the body, while the vegetable oils, such as olive or peanut oil, are useful in supplying the body with fats.—Christian at Work.

Apple Ice Cream.—Three quarts apple sauce sweetened to taste, one quart water in which apples were cooked, one quart sweet cream, beaten well together; just before cream is frozen, beat light the whites of three eggs and stir into it.—Corn-starch Cake.—One cup sugar, one-half cup butter, one-half cup sweet milk, one heaped-up cup flour, one teaspoonful cream-of-tartar, one-half teaspoonful soda, three teaspoonfuls corn starch dissolved in the milk. Mix, adding last the whites of four eggs. Season to suit taste.

Sugar Biscuit.—Sift together one and one-half pints of flour, one-half of a salt-spoonful of salt, one large cupful of sugar, two teaspoonfuls of baking-powder and rub in one tablespoonful of lard. Mix with two eggs and one-half pint of milk. Cut into biscuits and bake.—Good Housekeeping.

Blackberry Cordial.—Simmer fresh ripe blackberries until they break. Strain through cheese cloth, pressing well to extract all the juice. To each pint of juice, add one pound of loaf sugar, one-half ounce of cinnamon, one-fourth ounce of cloves and one-fourth of mace. Boil fifteen minutes, bottle, cork well, and keep in a dry cool place. Valuable in summer complaints of children.

A Good Mouth Wash.—Get five cents worth of borax and two and a half cent's worth of tincture of myrrh; dissolve the borax in three parts of boiling rainwater; when cool, add tincture of myrrh and one tablespoonful of spirits of camphor. Bottle. Wash the mouth with this mixture, diluted with one tablespoonful of the mixture, diluted with same quantity of warm water. This preserves the teeth from decay, and is good for toothache and sore mouth.

Maccaroni Pudding.—To make this appetizing dish take one cupful broken macaroni, one and one-half pints milk, four eggs, one cupful of sugar, one large table-spoonful butter, one tea-spoonful extract vanilla. Boil macaroni in well salted water ten minutes, then add to the boiling milk, and simmer twenty minutes longer; remove from the fire, pour on sugar, eggs and butter beaten together, lastly add extract; put in well-buttered pudding dish, bake in steady oven thirty-five minutes, and serve with sauce.

This easy way of keeping sweet corn can be readily tried: When corn is not too old cut it from the cob and put into a stone jar with one-eighth measure of salt, or more—it can not be made too salt. Cover and weight. It must always be covered with brine. But a lady found that even her cow wouldn't eat corn thus treated. But later she found that after being drained out of the brine it must be put at once into plenty of boiling water, boiled ten minutes, then drained and put into fresh water for a short time, repeating this the third time, when it is excellent, served with butter, pepper and milk or cream, with a spoonful of sugar to each quart of corn. Just scald this and then serve.

PURE AIR FOR COWS. How Dairyman and Farmers May Prevent Much Injury to Milk. Dairyman frequently find that in some way the milk has become tainted with odors that injure the butter or cheese made from it, and are at a loss to understand how this occurred. It is quite generally thought that this comes from some exposure after the milk has been drawn, and attention is given to ascertaining the source of the odor which, naturally, it is expected to find in or about the stable. Now, this may be found in the stable, but not in the way supposed, and it may come from outside sources altogether. In no way can the milk be more quickly contaminated than through the air breathed by the cow. This may be foul air in the stable, or it may be in the pasture, and the unstable dairyman is reminded of this he may look a long while unsuccessfully for the cause.

A case was cited some time ago, where the milk of a cow was spoiled by being scented with the odor of onions. The cow had eaten no onions, but was tethered not far from an onion patch and breathed the air as it came from across the field. Another instance was mentioned where the cows, twelve in number, when going to and coming from the pasture passed within about twenty rods of a dead calf, and although it did not require more than a minute to pass out of smelling distance, their milk was tainted and nearly spoiled, for these mammals, the milk of eighty-five cows with which it was mixed. As soon as the calf was buried, the trouble was ended. The smell of carrion near a pasture where dairy cows are kept has frequently been known to injure their milk. So it is with offensive odors in the barn where the cows are kept, and where the air is close and foul this will injure the milk of the cows compelled to breathe it. The impure air entering the lungs, the odors pass into the circulation, and the blood becomes charged with it, and they pass into the milk, as this takes from the blood not only nutriment, but impurities as well. It is not at all surprising that where cows are kept in stables where they are compelled to breathe the air that has been scented with the odor of manure, and the perspiration from their own bodies in warm weather, they should yield tainted milk. Dairyman are careful to see that the cows have good, wholesome food, lest what they eat should affect the milk unfavorably, while the fact is that more milk is injured through the lungs than by the food eaten, as the impurities of this may be largely neutralized by the process of digestion. Attention to this matter will save much injury to the milk that dairyman have been at a loss to understand the cause of.—National Live Stock Journal.

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ELYS CATARRH CREAM BALM. The catarrh so bad there were great sores in my nose, one place was eaten through.

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PURIFY YOUR BLOOD. Do not use the dangerous Alkali and Mercurial preparations which destroy your nervous system and ruin the digestive power of the stomach.

CAUTION. Beware of Fraud, as my name and the price are used on a cheap shoe.

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HOME NEWS. Bank, Bookkeeping, Penmanship, Arithmetic, etc.

Southern Tea Culture. The Harry Herald, of Conway, S. C., reports that Captain B. L. Beatty, of Beesville, has sent Commissioner Butler the following interesting letter on tea culture: "I will mail you a sample of tea grown and made by myself, here on

my farm. I have at least a hundred plants from four to six feet in diameter, and height, and have made all the tea used by my family for years, besides giving away many samples each year. I have no trouble in growing the plants, and seldom have one die in transplanting.

Obtained seed from the United States Government, six or seven years ago. This spring I made eighteen pounds of dry tea at one picking. All who have tested it speak in the highest terms of its flavor, and can and do make two 'drawings' from the same leaves, the second drawing being about equal to that of the first drawing of the store tea. I wish you to try this in two drawings, and let me know how you like it.

I am satisfied Commissioner LeDue was correct, and that tea can be made a profitable article of growth in our dear old State, where it only requires proper soil and care. I have given mine comparatively very little care indeed. But the soil required is a deep, light brown. I have over one hundred acres of such land which, I am satisfied from my trial, will make as good tea as can be grown in China."

On its arrival the tea will be very carefully sampled and the result reported. Commissioner Butler is very much interested in this matter. It is doubtful, however, if its culture can be so successful as to warrant one engaging in it as a practical and profitable industry. Still the National Department of Agriculture favors further experiments in the South.

A Hint to Dairyman. A Wisconsin dairyman reports his experience in this way: When the keeping of his cows cost him \$20 a year each, he made no profit on them. He increased the cost of feeding to \$25 a year and made a profit of \$13.74 each. Increasing the cost still further to \$33 per year, he netted \$41.33 profit on each cow, and last year, he fed costing \$43 each, the profit was \$64.30; the profit increasing much more rapidly than the increase in expense.

This remarkable increase he does not attribute wholly to feed, as better care and better knowledge of the business had something to do with it, but the foundation was better feeding. There is food for thought in the figures given above, and the result warrants experiments with which dairies are not now paying as they should.—American Stockman.